ORRERY

Dinner A la Carte

Bread 434kcal \& Butter 372kcal
Amuse Bouche - Onion and celeriac velouté $142 \mathrm{kcal} / \mathrm{v}$
Golden Oscietra Caviar 125g, blini and fromage blanc 328kcal / 500 supplement
Start
Beetroot tartare, goat curd $344 \mathrm{kcal} / \mathrm{v} / \mathrm{vg}$ on request
Chicken parfait, apple chutney, toasted sourdough 1022kcal
Seafood raviolo, lobster bisque 1014 kca
Roasted cauliflower, sundried tomato, butter emulsion /v 727 kcal
Dorset crab, mango, wasabi avocado $229 \mathrm{kcal} / 15$ supplement

Main
Saffron risotto, caramelised endive 1296kcal / v /vg on request
Beef Tournedos, pomme purée, sauce Périgourdine $1099 \mathrm{kcal} / 15$ supplement
Cod, Jerusalem artichoke, pear, velouté 485kcal
Lamb Wellington, Roscoff onion, rosemary jus 3248kcal / for two to share
Seabass fillet, herb crust, wild mushrooms, sabayon $1079 \mathrm{kcal} / 15$ supplement

Sides 6.95 each / v / vg on request
Mangetout 197 kca Endive and pear salad 158 kcal Polenta, wild mushroom $528 \mathrm{kcal} / 8$ supplement
Cornish new potatoes 359 kcal Broccoli 200kcal Truffle mash $746 \mathrm{kcal} / 15$ supplement

Dessert
Apple \& rhubarb crumble, vanilla ice cream $669 \mathrm{kcal} / \mathrm{v}$
Stem ginger cake, brandy ice cream / v
Lemon posset, Granny Smith, granola 858kcal / v
Chocolate délice, mint sorbet 914kcal / v
Farmhouse cheese 754 kcal / 15 supplement

## 2 courses 58.00

3 courses 68.00
The Chef Patron Igor Tymchyshyn and the team at Orrery would like to welcome you.
V- suitable for vegetarian requirements / VG -suitable for vegan requirements
Adults need around 2000 kcal a day
Kindly note that a $£ 2.00$ cover charge per person will apply.
A discretionary $13.5 \%$ service charge will be added to your bill. All prices include VAT
Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of crosscontamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made of vegan recipes but may not be suitable for guests with milk or egg allergies.

